



HIGH ALTITUDE WINES

Our grapes ripen slowly, surrounded by pine woods in a perfect contrast between the strong sun and the cold mountain nights at more than 2,100 meters above sea level, in the beautiful Sierra de Arteaga in Coahuila, México.

Fusión 2020

Varieties

Syrah, Merlot, Cabernet Sauvignon.

Guard

5-7 years

Aging

17 months on French oak barrels.



TASTING NOTES

Sight

Garnet red color, ruby rim.

Smell

Great complexity, intense and elegant. Red fruit as cherries, subtle toasty, aromatic herbs. Licorice and minty notes, vanilla, nutmeg.

Taste

Fresh, structured, velvety tannins. Full bodied, long and fruity aftertaste.

ADDITIONAL INFORMATION

Degrees of alcohol

14%

Serving temperature

15-17 °C

Pairing

Versatile wine, great pairing with cured meat, aged cheese, grilled steaks, cabrito (spit-roasted kid goat), dark chocolate, complex meals.

Awards per vintage

